

Claims

1. A composition comprising a fat phase and having overrun of at least 90%, characterised in that at least 50% w/w of said fat phase is liquid at -5°C.

5 2. A composition according to claim 1, wherein said composition is an ice cream.

10 3. A process for the preparation of a composition, wherein said process comprises aerating a mix comprising a fat phase in a freezer barrel enclosing an internal volume, said internal volume comprising an aeration means, wherein said aeration means displaces less than 40% of said internal volume, characterised in that at least 50% w/w of said fat phase is liquid at -5°C.

15 4. A process according to claim 3, wherein said mix is aerated to an overrun of at least 90%.

20 5. A process according to either claims 3 or 4 wherein said composition is an ice cream.

25 6. Use of a aerating means that displaces less than 40% of an internal volume a freezer barrel in a process for the preparation of a composition, wherein said composition comprises a fat phase and has an overrun of at least 90%, wherein at least 50 % weight by weight of said fat phase is liquid at -5°C.